

# *Flojas y Verduras Frescas*

## *Salad & Vegetables*

### **Tambo Achiote • 21**

Marinated **chicken breast**, lettuce, chickpeas, anchovy dressing

### **Ensalada Amazónica • 24**

**Mango**, **avocado**, confit tomato, kalamansi citrus

### **Centollo • 38**

Snow **crab**  
lollo rossa, nikkei dressing

## *Crudo y Marinados*

### *Raw & Marinated*

### **Hamachi Tiradito • 29**

Thinly sliced **yellowtail**, passion pulp, shiso leaves dressing

### **Langosta • 36**

Maine **lobster**, Parmesan, leche de tigre, raspberries

### **Tuna Laqueado • 28**

Seared **Akami tuna**, manao crunch, pineapple, tamarillo ponzu

### **Aguachile • 23**

**Branzino** ceviche, avocado cream, jalapeño

### **Atún Okinamasu con Caviar • 42**

**Toro tuna** tartare, coconut, Baerii Vintage **caviar**

### **Tiradito de Salmón • 25**

Scottish **salmon**, yuzu & miso cream, mango salad

## *Japazónico*

### *Sushis & Makis*

### **Nigiri**

3 Variations (6 Pieces) • 45  
6 Variations (12 Pieces) • 65

### **Sashimi**

3 Variations (9 Pieces) • 60  
5 Variations (15 Pieces) • 85

### **Amazónico Maki • 18**

**Mango**, **avocado**, coconut, cacao nibs

### **Lomi-Lomi • 23**

Ora King **salmon**, avocado, coriander, salmon roe

*Our full sushi menu is available on request*

## *Petiscos Amazónicos*

### *Amazónico Bites*

### **Pão de Queijo • 12**

Cassava **cheese** bread

### **Ancas de Rana • 18**

Fried **frog legs**, spiced mango dressing

### **Guacamole con Erizo • 26**

**Guacamole**, sea urchin, green plantain

### **Cangrejo • 23**

Snow **crab**, spicy cassava cake, tomatillo sauce

### **Rollito Samosa • 19**

**Chicken** rolls, Tybo cheese, coriander sauce

### **Camarones Melosos • 28**

Florida pink **shrimps**, garlic & ginger, Oscietra **caviar**, peanuts

# Salteados

## Woks

### Arroz Chaufa • 34

Red, black and white whole grain **rice**,  
grilled **duck**, fried egg

### Arroz con Mariscos • 44

Tiger **prawns**, **corvina**, little neck **clams**,  
rice, Creole sauce

### Guacho de Langosta • 65

Maine **lobster**, semolina orzo pasta,  
coconut bisque

## Del Río a la Mar

### Fish & Seafood

### Merluza Negra • 56

Marinated Chilean **bass**,  
snow peas salad, orange dressing

### Al Espeto

#### Dorada • 50 (1.5lb)

Wild Spanish **sea bream**

#### Lubina • 75 (1.8lb)

Mediterranean **branzino**

### A La Parrilla

#### Rubio • 88 (1.2lb)

Line caught yellowtail **snapper**

#### Lenguado • 85 (1.2lb)

**Dover sole**

## Carnes a la Parrilla

### Charcoal Grilled Meats

#### Ojo de Bife • 62 (12oz)

Argentinian red Angus **beef rib eye**

#### Entraña • 56 (10oz)

Chimichurri marinated **Prime skirt steak**

#### Solomillo de Res • 68 (8oz)

Black Angus **Prime beef fillet**

#### Costilla Huacatay • 78 (15oz)

Colorado **rack of lamb**

#### Picantón Caipira • 38 (16oz)

Brasa marinated baby **chicken**

#### Picanha Rodizio • 48 (10oz)

Brazilian style grilled **rump steak**

#### Costilla de Res • 380 (32oz)

Wagyu **Star-K Tomahawk**

#### Solomillo de Wagyu • 160 (15oz)

Okeechobee **Wagyu beef fillet**

#### Wagyu Ojo de Bife • 165 (15oz)

Okeechobee **Wagyu rib eye**

#### Txuleta • 180 (18oz)

45-days dry-aged, bone in **Prime strip steak**

#### T-Bone • 350 (52oz)

30-days dry-aged, **Prime T-Bone**

## Acompañamientos

### Sides

#### Brócoli y Zanahoria • 18

Chargrilled **broccoli**, baby **carrots**,  
spicy panela

#### Queso Fundido • 19

Baked Fontina **cheese**,  
sun dried tomato, anchovies

#### Wok de Verduras • 18

Stir-fried seasonal **vegetables**

#### Papas • 15

Crushed baby **potatoes**, rosemary, garlic

#### Boniato • 19

Roasted **sweet potato**, Parmesan, panko